

Rose Water + Apple Shrub

faludeh-ye sib-e kermani

Serves 4

Prep: 15 minutes

Cooking: 35 minutes

ROSE WATER SYRUP

1 ¼ cups/300ml water

2 cups/260g sugar

2 tablespoons fresh lime juice

2 tablespoons rose water

APPLE SHRUB

4 cups/960ml ice water

2 cups/280g crushed ice

1 large Fuji apple, sliced or grated

¾ cup/90ml rose water syrup (above)

GARNISH

½ cup/40g fresh mint leaves

thin slices of lime (optional)

1. **To make the rose water syrup:** In a small saucepan, bring the water and sugar to a boil. Reduce heat to low and allow to simmer for 10 minutes. Add the lime juice and rose water, and simmer 10 minutes longer, stirring occasionally. Remove from heat and allow to cool.

2. Pour the syrup into a clean, dry bottle and cork tightly. Use as needed.

3. **To make the apple shrub:** In a pitcher, mix together ¾ cup/180ml of the rose water syrup with 4 cups/960ml ice water and mix well.

4. Peel and grate the apples, add them to the pitcher, and mix well using a long wooden spoon.

5. Add fresh mint leaves and slices of lime, and stir well. Adjust to taste by adding more syrup. Keep chilled until ready to serve.

6. **To serve:** Place ¼ cup/35g of crushed ice in each glass and fill with the apple shrub. *Nush-e joon!*